



Manis San Valentino

14TH FEBRUARY 2026 - 7.30 PM

AMOUSE BOUCHE

“SEA TENTACLES
WITH A TOUCH OF CITRUS”

*DOUBLE-COOKED OCTOPUS WITH ORANGE, LIME
PURÉE AND STRACCIATELLA MOUSSE*

“WHEN THE SCALLOP MEETS
THE GORIZIA ROSE”

“ODE TO RED AND PINK”

*RED SHRIMP RISOTTO SERVED
WITH PINK SHRIMP TARTARE AND CAVIAR*

“THE PEARL OF THE SEA
ON A CREAMY CUSHION”

*SEA BASS AND SEA ASPARAGUS
ON RED CARROT AND SHALLOT VELOUTÉ*

“APHRODITE’S ENCHANTMENT”
CREAMY COCONUT AND GIANDUJA HEART,
DECORATED WITH BERRIES

€80,00

€100,00 WITH WINE PAIRING